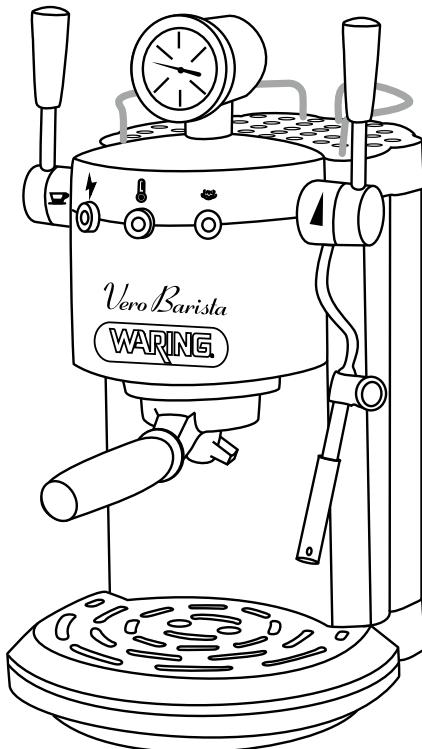


WARING PRO™

PROFESSIONAL ESPRESSO MAKER



ES1500
Vero Barista®

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be taken, including the following:

- 1. READ ALL INSTRUCTIONS.**
- 2. Unplug from outlet when not in use, before putting on or taking off parts and before any cleaning or maintenance operations.**
3. This appliance is designed for indoor household use only. Do not use this appliance for other than intended use.
4. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or if it has been dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or adjustment.
5. Place the espresso maker on a stable surface where it cannot be knocked over.
6. Do not let power cord hang over the edge of a table or countertop. Arrange the power cord away from an area where it may be tripped over.
7. Do not touch hot surfaces. Use handles or knobs.
8. Do not put the appliance in or near fire, near hot surfaces, near hot gas or electric burners or in a heated oven.
9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
10. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
11. Extreme care should be taken when any product is used near children and individuals with certain disabilities. Keep out of reach of children when not in use.

12. Children must be supervised at all times to ensure they do not play with the appliance. Do not allow children access to the plastic packaging bags.
13. DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.
14. Before filling the tank with water, ALWAYS disconnect the appliance from the electrical outlet.
15. Never direct steam/water wand toward parts of the body; handle the steam/water wand with care.
16. The external metallic parts must not be touched during operation as it could cause burns.
17. Never use the machine without water because the pump may burn out.
18. Never fill the water tank with hot or boiling water.
19. Do not use sparkling water (with added carbon dioxide) to fill the water tank.
20. Never put substances other than ground espresso into the filter holder. They could cause serious damage to the appliance.
21. Do not leave the appliance at a room temperature below 32°F (0°C) because the water remaining in the boiler could freeze and cause damage.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CONTENTS

Important Safeguards	2
Parts & Assembly	5
Before First Use.....	7
Ground Espresso Instructions.....	8
Pod Holder Instructions	9
How to Texturize Milk	10
Dispensing Hot Water	12
Beverage Suggestions	12
Cleaning & Maintenance	13
Troubleshooting.....	16

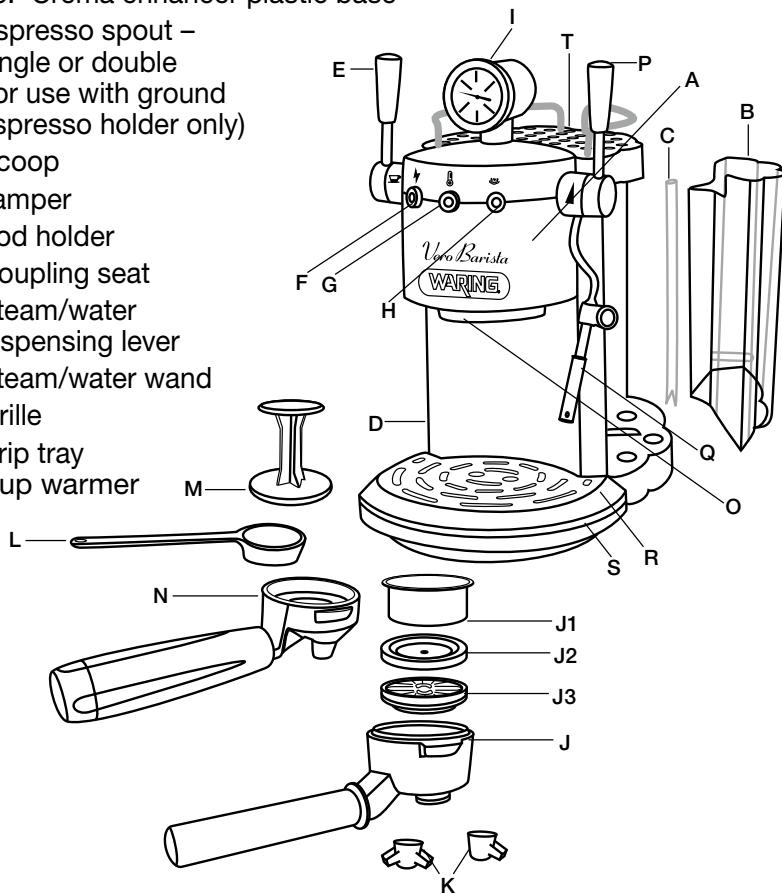
POWER CORD INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

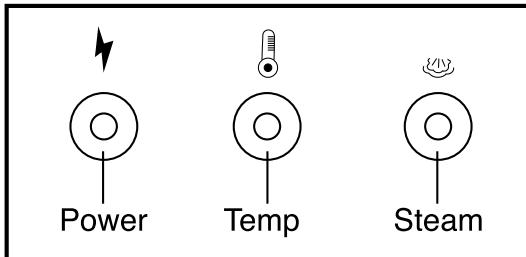
This appliance is for 120 volt use only and should not be used with a converter.

PARTS & ASSEMBLY

- A. Main housing
- B. Water tank
- C. Water tube
- D. On/Off switch
- E. Control lever
- F. Power indicator light
- G. Boiler temperature control light
- H. Steam function indicator light
- I. Boiler temperature thermometer ($^{\circ}\text{C}$ & $^{\circ}\text{F}$)
- J. Ground espresso holder (with crema enhancer)
 - J1. Filter
 - J2. Crema enhancer silicone disk
 - J3. Crema enhancer plastic base
- K. Espresso spout – single or double
(for use with ground espresso holder only)
- L. Scoop
- M. Tamper
- N. Pod holder
- O. Coupling seat
- P. Steam/water dispensing lever
- Q. Steam/water wand
- R. Grille
- S. Drip tray
- T. Cup warmer



Control Lights



F. Power Indicator Light (Left)

This light indicates that the ON/OFF switch has been turned to the ON position. This light will remain illuminated until the switch is turned to the OFF position.

G. Boiler Temperature Control Light (Middle)

This light will illuminate when the machine is at the right temperature for preparing your beverage.

NOTE: If you wish to prepare multiple beverages or switch functions, the machine may need time to reach the operative temperature. In this instance the light will turn off and then on again, once it has reached the proper temperature.

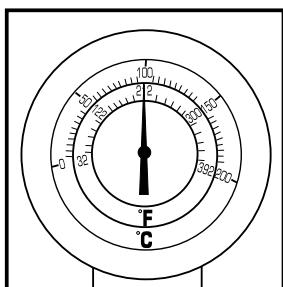
H. Steam Function Indicator Light (Right)

This light will illuminate when the control lever is pushed back to initiate the steam function.

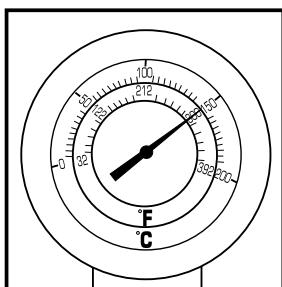
NOTE: The machine is at the right temperature for making steam when the Boiler Temperature Control Light (G) is illuminated.

Boiler Temperature Thermometer

Espresso Ready Position –
approximately
100°C/212°F



Steam Ready Position –
approximately
150°C/300°F



BEFORE FIRST USE

1. Check that the household voltage is the same as that indicated on the technical plate.
2. Place the espresso maker on a flat and stable surface where it will not be knocked over.
3. Wash the water tank and fill it with cool tap water up to the line marked MAX. Place the water tube into the water-filled tank. Line the water tank up with the grooves on the bottom and slide it into place.
4. Insert the plug into the electrical outlet.
5. Be sure that the control lever (E) is in the vertical standby position indicated by the dot. Also, make sure that the steam/water dispensing lever (P) is pushed all the way back.
6. Switch the machine to the ON position using the ON/OFF switch (D). The power indicator light (F) will turn on, indicating that the machine is on.
7. Let the machine warm up for approximately 5 minutes. When warming up, your appliance may release small puffs of steam from the coupling seat.

NOTE: Let water pass through the boiler when the appliance is turned on for the first time or after it has not been used for a period of time. To do so, place a container under the coupling seat (O) and pull the control lever (E) forward/toward the espresso cup symbol.

As water empties into the cup from the boiler, the boiler begins to fill with fresh water. During this time you will notice that the boiler temperature indicator light (G) will turn on and then off again, indicating that the boiler is working to get the water to the proper temperature.

Allow the boiler temperature control light (G) to turn off and on again for two cycles. This will ensure the boiler has reached its optimum temperature for preparing espresso.

To stop the water from dispensing, push the control lever back to the vertical standby position.

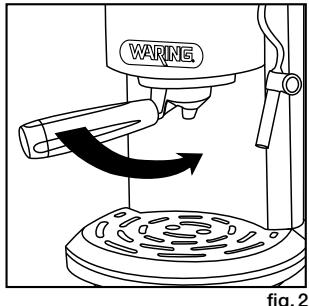
HOW TO MAKE ESPRESSO

Please visit us at waringpro.com for an online video demonstration.

Be sure that the machine is fully preheated and the Boiler Temperature Control Light (G) is on before preparing beverages.

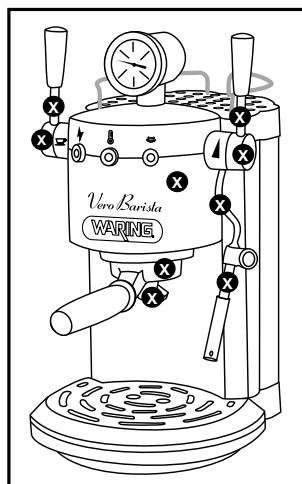
Using Ground Espresso

1. Attach either the single or double espresso spout (K) onto the ground espresso holder (J).
2. Using the scoop (L) measure the grounds to fill the ground espresso holder (J). Use the tamper (M) to firmly press the grounds down.
3. Insert the ground espresso holder onto the coupling seat (O). Be sure that the grooves on the ground espresso holder fit into the grooves of the coupling seat. Rotate the handle towards the center until resistance is felt. The handle will be secure when it is at approximately at a 90° angle to the machine (fig. 2).



**DO NOT touch
external metal parts
while in use.**

CAUTION: When attaching the ground espresso holder, be sure to place one hand on the cup warmer or the back of the housing to keep the espresso maker secure while tightening the holder onto the coupling seat (O). Do not touch external metal parts indicated by the ✕ marks, as they become very hot during use (fig. 3).



4. Depending on the espresso spout used, place one or two cups underneath the espresso spout and pull the control lever (E) forward/towards the espresso cup symbol. Allow espresso to dispense to the desired level (a standard shot of espresso is approximately 1 ounce in size).

To stop dispensing, raise the control lever back to the vertical standby position, as indicated by the dot. Just a few seconds are needed for the espresso to flow down into the cup(s). If the dispensing time is longer, this may mean that the espresso is ground too fine or has been pressed too much.

NOTE: Do not remove the ground espresso holder when the control lever is in the dispensing position. Wait about 10 seconds after the espresso has been dispensed before removing the holder. To remove, turn it slowly from right to left to prevent water or espresso from splattering. DO NOT reuse grounds.

Using a Pod

NOTE: Use with espresso pods only. DO NOT use with single-serve coffee pods/cups.

To make espresso using pods, you must use the pod holder (N).

1. The pod must be centered and placed inside the pod filter. It is recommended that you fold the corner inward.
2. Insert the pod holder onto the coupling seat (O). Be sure that the grooves on the pod holder fit into the grooves of the coupling seat. Rotate the handle towards the center until resistance is felt. The handle will be secure when it is at approximately at a 90° angle to the machine.

CAUTION: When attaching the pod holder, be sure to place one hand on the cup warmer or the back of the housing to keep the espresso maker secure while tightening the holder onto the coupling seat (O). Do not touch external metal parts indicated by the  marks, as they become very hot during use (fig. 3).

3. Place one cup underneath the pod and pull the control lever (E) forward/towards the coffee cup symbol. Allow espresso to dispense to the desired level (a standard shot of espresso is approximately 1 ounce in size).

To stop dispensing, raise the control lever back to the vertical standby position, as indicated by the dot. Just a few seconds are needed for the espresso to flow down into the cup(s). If the dispensing time is longer, this may mean that the espresso pod is inserted incorrectly.

NOTE: Do not remove the pod holder when the control level is in the dispensing position. Wait about ten seconds after the espresso has been dispensed before removing the holder. To remove, turn it slowly from right to left to prevent water or espresso from splattering.

NOTE: The pod may stick to the upper part of the machine after making espresso and when removing the pod holder. To remove it, tilt the pod holder so the pod can fall onto it. If the pod is not inserted well, or if the filter holder is not tightened firmly, a few drops of water could leak from the filter holder.

FILLING WATER TANK WHILE IN USE

To refill, switch the machine to the OFF position and unplug from electrical outlet, then remove the tank. **NOTE:** when removing the water tank, DO NOT touch the main housing or the metal pin on the steam lever as they become extremely hot during use. (Refer to fig. 3 on page 8).

HOW TO TEXTURIZE MILK

Milk texturizing is the steaming of milk. The steam does two things: it heats the milk and mixes air with the milk to form a creamy texture. As with learning to make an espresso, perfecting the art of milk texturizing takes time and practice. Due to the high temperature required for texturizing milk, it is best to prepare espresso prior to texturizing milk.

CAUTION: DO NOT touch the external metal parts as they become extremely HOT during use. (Refer to fig. 3 on page 8).

1. Move the control lever (E) back/toward the steam symbol to activate the steam function. The boiler temperature control light (G) will illuminate.
2. When the boiler temperature control light (G) turns on, the machine has reached the optimum temperature for dispensing steam. While warming up, your appliance may release small puffs of steam from the coupling seat.

3. Pour cold milk into a stainless steel frothing pitcher. Keep in mind that the volume of milk will increase during the texturizing.
4. Initially, a little bit of hot water will come out of the steam/water wand, so you may wish to purge the steam wand of any water. To do so, place a cup underneath the steam/water wand (Q). Pull the steam dispensing lever (P) toward you. Once any water has been purged, stop the steam by pushing the steam/water dispensing lever all the way back.
5. To texturize your milk, plunge the steam/water wand all the way into the milk pitcher and re-open the flow of steam by gradually pulling the dispensing lever (P) towards you. You will see a thick, creamy froth start to rise. Push the steam dispensing lever back when you have achieved the desired result. The amount of foam required will vary depending on the drinks being made; for example, a cappuccino requires more foam than a latte.

NOTE: During this process you may notice that the boiler temperature control light (G) goes off and on from time to time, indicating that the boiler is working to reach the operative temperature for preparing steam.

6. Remove the pitcher. Immediately wipe the steam/water wand (Q) with a clean damp cloth and purge a small amount of steam.
7. Tap the stainless steel pitcher on the counter to collapse any remaining bubbles, and then pour milk directly into the espresso before it begins to separate.

WARNING: Steam is still inside the boiler. Even if you have switched off the steam function, do not lower the steam dispensing lever (P). Hot water and steam may come out, which could result in burns.

8. If you wish to dispense a cup of espresso immediately after frothing your milk, wait for the boiler to go back to the optimum temperature, which is reached when the boiler temperature control light (G) turns on. To speed up the boiler cooling process, place a glass underneath the steam/water wand (Q); with the control lever in the vertical standby position, lower the water/steam dispensing lever (P) to release hot water.

NOTE: Do not touch hot water coming from the spout. The boiler temperature control light (G) will turn off a few seconds later to indicate the boiler thermostat has intervened. The machine will be ready for making espresso as soon as the light (G) turns on again. Little puffs of steam may come out while dispensing hot water.

DISPENSING HOT WATER

When the machine is in the ready position with the boiler temperature control light (G) on and the control lever in the vertical standby position, place a cup underneath the steam/water wand (Q) and gradually lower the steam/water (P) for hot water.

USEFUL TIPS FOR CREATING AN ITALIAN-STYLE ESPRESSO

The strength of your espresso depends on: the degree the espresso beans are ground, the quantity put into the holder and the pressure used when tamping. Just a few seconds are needed for the espresso to flow down into the cup(s). If the dispensing time is longer, that means that the espresso is ground too fine or that the espresso put into the holder has been pressed too much.

BEVERAGE SUGGESTIONS

Espresso	A full-flavored, concentrated form of coffee that is served in shots approximately one ounce in size. Espresso is made by forcing pressurized hot water through very finely ground coffee beans.
Americano	A shot of espresso combined with enough hot water to fill a 6-ounce cup. Add hot water first, then a single or double shot of espresso. Many consume it with milk and/or sugar.
Cappuccino	A traditional Italian cappuccino is a single espresso shot topped with equal parts steamed and frothed milk (in a ratio of 1:1:1) served in a 4 to 6 ounce bowl-shaped cup.
Latte	A single shot of espresso with milk and approximately 10mm of foam.
Macchiato	Macchiato, meaning ‘stained’, is an espresso with a dash of foamed milk.

CLEANING & MAINTENANCE

Parts are not dishwasher safe; hand-wash only.

Cleaning the ground espresso holder (J)

Turn the filter counterclockwise and lift to remove it. Underneath is the two-part crema enhancer silicone disk and plastic base. Wash the silicone disk under running water, bending it slightly on the side in order to free-up any residue. Wash the plastic base under running water in order to free-up any residue. Wash and remove any residue from the filter with a toothpick or sponge. Be sure that all parts are dry before reassembling.

To reassemble, fit the silicone disk on top of the black base.

Place the crema enhancer into the ground espresso holder with the black base on the bottom. Place the filter on top, fitting it into the grooves of the ground espresso holder.

Cleaning the steam/water wand (Q)

With the machine in the ON and steam ready position, place the wand in a pitcher of clean water and put the control lever into steam mode. Pull the steam/water dispensing lever forward and allow hot steam to dispense for a few seconds.

After the machine is completely cool, you can remove the end of the steam/water wand. Turn it counterclockwise and pull down. Run it through hot water, clearing it of any residue. Dry thoroughly with a non-abrasive cloth before replacing.

Clean the outside of the steam/water wand with a sponge or damp non-abrasive cloth after each use.

Cleaning the water tank (B)

Remove the water tank and wash it with cool water. Dry thoroughly with a non-abrasive cloth before replacing.

Cleaning the grille and drip tray (R & S)

Remove the grille and drip tray from the machine and wash them under running water, clearing any residue. Dry thoroughly with a non-abrasive cloth before replacing.

Cleaning the internal boiler

It is recommended to thoroughly clean the boiler about every three months, using a dishwasher detergent tab (without added rinse aid or other chemical additives) as follows:

1. Put a dishwasher detergent tab into the pod holder (without espresso) when the machine is hot (after heating for at least five minutes).
2. Connect the pod holder to the machine and put a container underneath.
3. Pull the control lever forward toward the coffee cup symbol, and dispense water for 15–20 seconds.
4. Stop the water supply and let the tab act for at least 15 minutes while keeping the holder coupled on the machine.
5. Repeat the water dispensing operation by operating the pump for about 15–20 seconds, and then letting it rest for another 15–20 seconds, until two tanks of water are used up.
6. Remove the pod holder from the machine and rinse it under running water.
7. Turn off the machine, disconnect the power cable from outlet and clean the coupling seat with a sponge to remove any detergent residue.
8. Turn the machine back on, insert the pod holder once again and dispense at least 2 cups of water to complete the rinsing.

NOTE: If machine is used daily, it is advisable to carry out the cleaning operation at least every three months.

Cleaning the housing

Clean the housing using a damp, non-abrasive cloth.

Decalcification

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of the espresso maker. The frequency with which you need to decalcify will depend on the hardness of your tap water and how often you use the machine. To ensure optimum performance, decalcify the machine after approximately 200 coffees.

1. Be sure the machine is unplugged and in the OFF position.
2. Remove the water tank and fill it to capacity with a mixture of $\frac{1}{3}$ white vinegar and $\frac{2}{3}$ water. Place the water tank back into place.
3. Plug the machine in and turn it to the ON position.
4. Place a large container under the coupling seat. When temperature is reached, the boiler temperature control light (G) will turn on.
5. Pull the control lever (E) forward towards the coffee cup symbol and let half of the solution run through the boiler and into the container. Push the lever back to the standby position to stop the solution from dispensing.
6. Push the control lever back to activate the steam function. Place a container underneath the steam/water wand (Q) and pull the steam/water dispensing lever (P) forward and allow the remaining solution to run through the steam/water wand (Q). When the solution is almost gone, push the steam/water dispensing lever all the way back to stop dispensing.
7. After decalcifying with the solution, clean the water tank thoroughly and fill with cool, clean tap water. Let one cycle of water run through the boiler by putting a container under the coupling seat and pulling the control lever forward.

Any other servicing should be performed by an Authorized Service Representative.

TROUBLESHOOTING

If there are severe problems with operation, immediately turn off the machine and unplug it from the electrical outlet.

Problem:	Cause:	Solution:
The espresso maker does not supply boiling water.	Air has probably entered the circuit and deactivated the pump.	Make sure the water tank is properly inserted and that the water is not below the minimum level.
	The steam exit hole on the steam/water wand is clogged.	Unclog any deposits that may have formed in the steam/water wand following the cleaning & maintenance instructions.
The espresso maker does not supply steam.	There is too little water in the water tank and the pump cannot reach it.	Check that the water level in the water tank is correct. If necessary, fill it with cool tap water.
	The steam exit hole on the steam/water wand is clogged.	Unclog any deposits that may have formed in the steam/water wand following the cleaning & maintenance instructions.
Espresso is overflowing from the edges of the coupling seat.	An excess amount of ground espresso may have been placed in the ground espresso holder, preventing it from being inserted correctly onto the housing.	Wait a minute or so and slowly remove the filter holder from the housing. CAUTION: Any remaining pressure could cause hot espresso/water to splash. Clean the coupling seat with a sponge and repeat the operation, placing the correct quantity of espresso in the holder.
	Ground espresso residue may be stuck in the crema enhancer inside of the ground espresso holder.	Wait a minute or so and slowly remove the filter holder from the housing. CAUTION: Any remaining pressure could cause hot espresso/water to splash. Clean the crema enhancer with a sponge or toothpick, being sure to release any residue.

Problem:	Cause:	Solution:
Espresso is overflowing from the edges of the coupling seat. (continued)	Faulty pod	Wait a minute or so and slowly remove the holder from the housing. CAUTION: Any remaining pressure could cause hot espresso/water to splash. Replace the pod.
The espresso is not supplied or flows too slowly.	The holes of the perforated disk in the filter holder coupling seal are clogged.	Turn on the machine without the filter holder, making the water run. If the water still does not come out from all the holes evenly, carry out the decalcification cleaning operation.
	The exit holes of the filter inside the ground espresso holder are clogged.	Wait a minute or so and slowly remove the filter holder from the housing. CAUTION: Any remaining pressure could cause hot espresso/water to splash. Clean the clogged filter holes with a small brush or a pin.
	The espresso is ground too fine.	Try using coarser coffee blends.
	The ground espresso is pressed/tamped down too much.	Tamp espresso inside the filter using less pressure.
	The water tank is not inserted properly.	Fit the tank securely into position and be sure the water hose is connected.
	The hole of the crema enhancer silicone disk is clogged.	Wash the silicone disk under running water, bending it slightly on the sides in order to free the center hole of any residue of espresso grounds that could clog it.
	There is too little water in the water tank and the pump cannot reach it.	Check that the water level in the tank is correct. If necessary, fill it with cool tap water.

Problem:	Cause:	Solution:
The espresso is not supplied or flows too slowly. (continued)	Broken pod.	Remove the pod filter holder, clean the coupling seat with a sponge, and put a new pod inside.
The espresso is too watery and cold.	The blend has been ground too coarsely.	A more finely ground blend must be used to obtain a more concentrated and hotter espresso.

NOTES

**Trademarks or service marks of third parties used herein are
the trademarks or service marks of their respective owners.**

**©2014 Waring Consumer Products
150 Milford Road
East Windsor, NJ 08520**

www.waringpro.com

**Printed in China
ES1500 IB**

13WR000858

IB-11226B